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Presented for filing is a new continuation-in-part patent application of:

Applicant: MARTIN F. BERRY, KATHERINE G. HAIGHT, DAVID C. WEBER,
HAROLD L. MANTIUS AND LUTHER H. LEAKE

Title: CRANBERRY PROCESSES AND PRODUCTS

Enclosed are the following papers, including those required to receive a filing date
under 37 CFR 1.53(b):

	Pages
Specification	15
Claims	8
Abstract	1
Declaration	[To be Filed at a Later Date]
Drawing(s)	1

Enclosures:

— Postcard

Copy of Petition for Extension of Time filed in parent application.

This application is a continuation-in-part (and claims the benefit of priority under
35 USC 120) of U.S. application serial no. 09/188,436, filed November 9, 1998, and a
continuation of PCT/US99/_____ filed November 9, 1999. The disclosure of

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the prior application is considered part of (and is incorporated by reference in) the disclosure of this application.

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APPLICATION
FOR
UNITED STATES LETTERS PATENT

TITLE: CRANBERRY PROCESSES AND PRODUCTS

APPLICANT: MARTIN F. BERRY, KATHERINE G. HAIGHT, DAVID C.
WEBER, HAROLD L. MANTIUS and LUTHER H. LEAKE

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CRANBERRY PROCESSES AND PRODUCTS

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Cross Reference to Related Applications

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This application is a continuation-in-part of U.S. Serial No. 09/188,436 filed November 9, 1998 and a continuation of PCT/US99/_____ filed November 9, 1999, entitled "Cranberry Processes and Products", by Martin F. Berry, Katherine G. Haight, David C. Weber, Harold L. Mantijs and Luther H. Leake, the entire contents of both are incorporated herein by reference.

Field of the Invention

This invention relates to cranberry processing and products.

Background

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Cranberries and the products made with them, such as juice, are typically characterized by a relatively strong astringent aftertaste, which is unpalatable to many consumers. An acid which is characteristic of cranberry and contributes to the aftertaste is quinic acid. To reduce the aftertaste, the juice is sometimes diluted and blended with other juices, sweeteners (e.g., sucrose), or additives (e.g., citric acid), to create a more palatable product. Cranberries and cranberry products are also typically characterized as red in color.

The red color of cranberries develops as cranberries mature during cultivation. Very young cranberries have a green color. In the next phase of development, the green turns to a white or pale yellow color. Finally, the white or pale yellow changes to a deep red color at full maturity in most berries. In a minority of cranberries, red color may never develop due to lack of direct sunlight or other factors.

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The most commercially desirable berries have a uniform, deep red color. As a result, growers tend to leave berries in their bogs as long as possible to a time just prior to the onset of the historically predicted fruit-damaging frost so that most of the berries reach the deep red color stage. Harvest takes place in a short period, usually eight weeks or less. The short harvest time requires extensive investment in harvesting equipment. In the event that frost occurs early, growers wet the berries using sprinkler systems to reduce the risk of losing much of their crop.

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Berries are harvested to be processed for sale either as fresh produce or to be processed into juice, concentrate, or other food products such as cranberry sauce. The berries harvested for the fresh produce market are usually shipped to a processor. Typically, the berries are graded and separated by color, either by visual inspection or optical scanning

equipment. The berries with the deepest red color are targeted for sale as fresh produce. The other fractions are either discarded or reblended and then made into products, such as juice, concentrate, or sauce. Berries harvested for further processing into juice, concentrate, or other food products are typically analyzed by lot for anthocyanin (red pigment) content, and the berry lots are blended so that juice, concentrate, or other food product meets minimum red color standards.

Summary of the Invention

This invention relates to utilizing cranberries at certain phases of development, preferably color development, which are conducive to producing flavorful, low-color, high-value products, such as juices and blended juice drinks. Embodiments may include one or more of the following advantages. At select phases of development, typically color development, berries may have a lower quinic acid to citric acid ratio and a citric acid content which is higher than fully ripe berries. As a result, the juice from these berries can be used to prepare pleasant-tasting, low color-cranberry products, with reduced aftertaste, and with less need to add citric acid or citric acid-containing juices, such as lemon juice, to modify flavor. The berries at the select phase of development typically have a light color, from pink to white, which can be quantified based on the anthocyanin level in the fruit or the resulting juice.

Since the light color cranberries have a high-value use, harvesting may be timed to optimize the yield of light color cranberries rather than full red cranberries in at least some bogs. This allows the grower to extend the length of the harvest, reducing capital equipment requirements and the risk of crop loss due to frost.

In a first aspect, the invention features a method of utilizing cranberries. The method includes cultivating cranberries to a stage of development in which about 40% or more of the cranberries have an acid profile as described herein, such as a juice citric acid level as described herein, preferably about 1.4% or greater, or about 1.7% or greater, or about 1.4-1.9%, or about 1.6-1.8%, and/or a juice anthocyanin level as described herein, preferably about 10mg/100ml or less, or about 1-10mg/100ml or about 6-8mg/100ml. The method includes harvesting the cranberries and processing the cranberries.

In another aspect, the invention features a method of utilizing cranberries, including cultivating cranberries in a bog, administering a color retarding agent, sorting the cranberries by color, collecting cranberries having an anthocyanin level or acid profile as described herein and processing the cranberries. In embodiments, the method includes administering the agent in a single application during the cultivating. The agent may be a surfactant.

In another aspect, the invention features a method of processing cranberries. The method includes inspecting cranberries to select cranberries having an acid profile and/or an anthocyanin content, as discussed, and processing the cranberries.

In other aspects, the invention features a cranberry juice having the color and/or acid profiles described herein. In embodiments, the juice features a citric acid level of about 1.4% or more, a quinic acid to citric acid ratio of less than about 0.85, and a juice anthocyanin level of about 10mg/100ml or less. The juice features a citric acid level of about 1.7% or more, a quinic acid to citric acid ratio of about 0.5-0.75, and a juice anthocyanin level of about 1-10mg/100ml. The juice features a citric acid level of about 1.6-1.8%, a quinic acid to citric acid ratio of about 0.65-0.7, and a juice anthocyanin level of about 2-8mg/100ml. The juice features a citric acid level of about 1.4-2%, a quinic acid to citric acid ratio of 0.65-0.85 and a juice anthocyanin level of about 1.5-8mg/100ml. In other aspects, the juice is a blended juice, including a cranberry juice as described herein, where the citric acid component of the blended juice is provided substantially solely by the cranberry.

Embodiments may include one or more of the following. About 80% or more of the berries have the citric acid level. The cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less or a juice quinic to citric acid ratio of about 0.5-0.75. Processing includes inspecting the cranberries to separate the cranberries at the phase of development from cranberries not at the phase of development. Processing includes inspecting the cranberries based on color. Processing the cranberries includes producing a blended juice. The blended juice has a citric acid content contributed substantially solely by the cranberries. The blended juice has about 2-35% of juice from cranberries. The blended juice has an absorbance of 515nm light of about 0.5 or less.

In another aspect, the invention features a blended juice or blended juice product including juice from Yellow Bell cranberries. In embodiments, the blended juice or blended juice product may have about 2-35% of juice from Yellow Bell cranberries. In embodiments, the blended juice or blended juice product has a juice anthocyanin level of about 10mg/100ml or less.

In another aspect, the invention features a cranberry food product comprising infused husks of Yellow Bell cranberries. In another aspect, the invention features a cranberry food product including a predetermined blend of cranberries including cranberries having an anthocyanin content of about 10mg/100ml or less, e.g. Yellow Bell cranberries. In embodiments, the food product is a blended juice or a blended juice product or an infused cranberry husk or a fresh fruit mixture or a dried cranberry.

In other aspects, the invention features a cranberry food product consisting essentially of Yellow Bell cranberries or including Yellow Bell cranberries. In another aspect the invention features a method of processing cranberries, including collecting Yellow Bell

cranberries, and processing said cranberries to produce a food product. In embodiments, the food product is a blended juice, a blended juice product, a dried cranberry, an infused cranberry husk, a sauce, jam, or jelly.

In other aspects, the invention features blending cranberries with other cranberries of known characteristics, and/or with other ingredients, to produce food products with desirable color and/or chemical, e.g. acid characteristics.

Unless indicated otherwise acid levels and anthocyanin values are by weight of a solution standardized to a juice soluble solids of 7.5%. Soluble solids is a measure of solids content by weight, typically determined by refractive index. A suitable technique for soluble solids measurement is described in the protocol in Appendix 1, which follows the method in "Method 932.12: Solids (Soluble) in Fruits and Fruit Products, Refractometer Method", Official Methods of Analysis of the Association of Official Analytical Chemists, vol. 2, Fifteenth Edition, Kenneth Helrich, ed., Association of Official Analytical Chemists, Inc., Arlington, VA, 1990, the entire contents of which is incorporated herein by reference. Data is standardized by measuring the soluble solids of expressed juice, dividing the measured soluble solids into 7.5 to obtain a standardization factor, and multiplying the analytical factors determined on the expressed juice by this standardization factor.

Further advantages, aspects and features follow.

Description of the Preferred Embodiments

We first briefly describe the drawings.

Drawings

Fig. 1 is a flow diagram of growing, selecting and processing light color cranberries;

Fig. 2 is a flow diagram for growing and harvesting light colored cranberries;

Fig. 3 is a flow diagram for selecting light colored cranberries; and

Fig. 4 is a flow diagram for processing light colored cranberries.

Description

Referring to Fig. 1, a flow diagram provides an overview of the utilization of light color cranberries. In the first step 2, light color cranberries may be cultivated and harvested. In the next step 4, the light color cranberries are selected. Particularly, the light color cranberries having the desirable characteristics, as discussed herein, are selected while other cranberries that may have been harvested, such as red berries, are separated. In the next step 6, the selected light color cranberries are processed into a food product, such as a juice.

Referring to Fig. 2, the steps of cultivating and harvesting light color cranberries are outlined. In the first step 8, the cranberries are planted. The cranberries that can be utilized include the American cranberry (*Vaccinium macrocarpon*) and related species

including the European cranberry (*Vaccinium oxycoccus*), and the upland cranberry or lingonberry (*Vaccinium vitis-idaea*). A particular variety of American cranberry is the Stevens variety. Varieties may be selected that yield a particular natural acid profile or low color. For example, varieties with particularly high citric acid, a low quinic/citric ratio, and/or low color may be selected. For example, a low color variety is the Yellow Bell, grown in Maine. A variety may be genetically modified to enhance yield of light color berries or berries with the desirable acid characteristics, regardless of color. Other varieties are described in F.L. Caruso "Cranberry Cultivars" in Cranberry Productions: A Guide for Massachusetts, University of Massachusetts Extension Publication SP-127, p. 40 (1998), the entire contents of which is incorporated herein by reference.

In the next step 10, the cranberries are cultivated. The cranberries may be cultivated using commonly applied techniques. Alternatively, cultivation may be modified to produce a higher yield of berries that have desirable acid characteristic and/or low color. Modifications may include fertilization changes, temperature, and/or water availability. Light color berry yield may be enhanced by shading a bog, for example, with an awning. Administration of a color retarding agent may be used to enhance the yield of light color berries. Surface treatments may enhance light color berry yield. Surfactant treatments, using a surfactant in the organosilicone family, such as Break-thru (polyether-polymethylsiloxane copolymer, manufactured by Goldschmidt Chemical Corporation, Hopewell, VA) can increase light color yield. The class of fungicides known as EBDC's (ethylene-bis-dithiocarbamates), including mancozeb, maned, zineb types, for example, Manzate (manufactured by E.I. DuPont de Nemours & Co., Wilmington, DE), inhibit color development in cranberries when applied during the red color development phase. The influence of fungicides and certain environmental factors on color is discussed in De Moranville et al., "Influence of Weather on Cranberry Crop Production and Quality", in Cranberry Production: A Guide for Massachusetts, H.A. Sandler, ed., University of Massachusetts Extension Publication SP-127, East Wareham, MA, p. 14, 1997, the entire contents of which is incorporated herein by reference.

In the next step 12, the light color cranberry phase is determined. The desired cranberry phase can be determined by, for example, testing a sample of the berries periodically during the growing season for citric acid, quinic acid, and/or color. Determining the cranberry color is a preferred technique for determining when the cranberries are at the light color phase. The color inspection may be carried out visually by use of color comparison charts or by an experienced inspector. Alternatively, the inspection may be carried out using optical comparitors. An example of a suitable optical comparitor is the Accuscan Optical Inspection System by Key Technology, Inc., Walla Walla, WA. The color may be tested by producing a juice from sample berries (e.g., by pressing) and determining

the anthocyanin content of the juice. Measurement of anthocyanin content in juice may be carried out according to Appendix 2. For a typical cranberry variety, the cranberry has reached a suitable phase when it has a juice anthocyanin level of around 10mg/100ml or less, preferably 8mg/100ml or less, more preferably about 3.5mg/100ml or less or in the range of 1-10mg/100ml or 6-8mg/100ml. Anthocyanin level of the whole berry may also be tested. The anthocyanin level in the whole berry is typically about 20mg/100g or less, (Typically, anthocyanin level in the berry measured in mg/100g is about twice the value of the juice at 7.5% soluble solids measured in mg/100ml). Berry anthocyanin level may be carried out as described in Appendix 3.

Alternatively, the desired light color cranberry phase may be determined based on the citric and quinic acid levels. The cranberries are typically suitable when the juice citric acid level is about 1.4% or more, preferably 1.5% or more, more preferably about 1.7% or more or in the range of 1.4-1.9% or 1.6-1.8%. The quinic acid to citric acid ratio may also be used. Typically the ratio is 0.85% or less, for example, around 0.75%. Combinations of anthocyanin levels, citric acid level, and quinic to citric ratio can also be used to determine the desirable development phase. While it is particularly desirable that the selected cranberries have a light color, cranberries with the acid profile desired herein can be used regardless of the color. The cranberries can be monitored during the growing season, e.g., monthly, during the earliest stages of growth, and then more frequently, e.g., weekly or daily, as time of harvest approaches.

The light color phase of the crop may also be determined based only on experience in the region in which the cranberries are grown. For example, in Wisconsin the Stevens variety fairly consistently reaches the light color phase about two to three weeks prior to the beginning of normal harvest time of the second or third week of October.

In the next step 14, the light color cranberry crop is harvested. Harvesting preferably takes place when about 40% or 50%, preferably about 80% or 90% or more of the cranberries in a given bog are in the light color cranberry phase.

Referring to Fig. 3, the light color cranberry selection procedure is discussed. In the first step 16, the berries in the harvested crop are inspected. The inspection criteria includes the same factors used to determine the development phase discussed above. The color of the cranberry is most preferably used as an indicator of which cranberries within the crop are suitable for further processing. Typically, each cranberry is inspected separately and either accepted as a light color cranberry or rejected as a non-light color cranberry.

Alternatively, cranberries, or their juice, may be inspected in batches. Green cranberries may be included as part of the light-color cranberry fraction.

As indicated in Fig. 3, in step 20, cranberries which meet the selection criteria are collected for further processing where, in step 18, cranberries which do not meet the selection

criteria are rejected. As a result, the cranberries which are selected have a substantially uniform color and/or acid profile characteristics. For example, the selected berries may have a quinic acid level comparable to red cranberries but a citric acid level that is higher than red cranberries. In addition, the selected berries also typically have a color which is much lighter than the non-selected berries. The berries that were rejected may be used in other cranberry products or discarded.

Referring to Fig. 4, the selected cranberries may be processed as follows. In a first step 22, an aliquot of the selected berries is provided. In the next step 24, juice may be extracted from the selected cranberry aliquot. Extraction of the juice can be achieved by a number of techniques. Examples include low temperature countercurrent techniques such as those described in Mantius et. al, U.S. 5,320,861, the entire contents of which is incorporated herein by reference. The Mantius '861 patent also describes steps for producing processed juices, which may also be applied to berries as described herein. The countercurrent extraction process may also produce a decharacterized cranberry husk or shell from which the juice was extracted. The husk or shell may also be used for infused fruit products. The expressed juice may also be extracted using a press. The juice may absorb comparatively weakly in the red region of the spectrum. For example, the juice may have an absorption of about 0.5 or less at 515nm. Absorption can be measured in a 10% by volume dilution of the juice (0.75% solids by weight) in a pH 2.8 buffer (84.15% by volume of a 0.1 M citric acid solution with 15.85% of a 0.2 M sodium phosphate dibasic). Optical absorbance may be measured using a spectrophotometer, for example, the Hach DR/3000 from Hach Company, Loveland, OH.

In step 26, the selected cranberries are formulated into a food product, such as a pure cranberry juice, a pure blended juice, including cranberry and other juices, or a blended juice product with less than 100% juice by, for example, dilution with water, addition of sweetener, addition of acid, or addition of other juices. As Fig. 4 indicates, the light color cranberries can also be processed into products other than juice, such as concentrate, sauce, or infused food products which may be pure fruit products or products with non-fruit components. An advantage of the selected cranberry fraction is that it typically has a relatively high overall acid level and citric acid level, while having a quinic acid level more comparable to red cranberries. The extracted juice or food product from the selected cranberries can be flavored with other fruits or ingredients to produce a fruit juice or food product. The light color and pleasant flavor of the light color cranberries or the extracted juice from the selected cranberries facilitates the formulation of cranberry products with mild flavor and colors other than red.

Further embodiments are illustrated by the following examples.

Example 1

Samples of about 1 pound of previously harvested and frozen cranberries were sorted by hand into three visual color categories: red, pink, and white. The samples were pressed by a hydraulic piston press (Carver Instruments, Carver, Inc., Wabash, Inc.) to produce a pure juice. The juices from the sorted samples were analyzed for titratable acidity by titration to pH 8.1 with 0.01 M NaOH, as discussed in Appendix IV which follows the technique in "Method 942.15: Acidity (Titratable) of Fruit Products", Official Methods of Analysis of the Association of Official Analytical Chemists, vol. two, Fifteenth Edition, Kenneth Helrich, ed., Association of Official Analytical Chemists, Inc., Arlington, VA, p. 918, 1990, the entire contents of which is incorporated herein by reference. The total acidity is expressed using the citric acid factor. Quinic, citric, and malic acids were determined by high pressure liquid chromatography (Coppola et al., "Authenticity of Cranberry Products Including Non-Domestic Varieties", in Methods to Detect Adulteration of Fruit Juice Beverages, vol. 1, S. Nagy and R.L. Wade, eds., Agscience, Inc., Auburndale, FL, pp. 287-308, 1995). Juice anthocyanin level was determined by the method of Appendix 1. Finally, the dextrose/fructose ratio was determined by high pressure liquid chromatography (Coppola et al, supra). The results are indicated in Table 1. The table also includes data for unsorted berries (see Coppola et al. supra) and from lemon juice (Dillon, A., "Fruit Juice Profiles", in Methods to Detect Adulteration of Fruit Juice Beverages, vol. 1, S. Nagy and R.L. Wade, eds., Agscience, Inc., Auburndale, FL, pp. 392-397, 1995).

Table 1

Parameter	Unsorted Conventional Harvest*	Visual Sort Red*	Visual Sort Pink*	Visual Sort White*	Lemon Juice
Numbers of Samples	385	16	5	32	-
Anthocyanin (juice) mg/100ml	-	19.01	7.4	2.01	-
%Titratable Acidity	2.06(0.22)	2.22(0.26)	2.79(0.28)	2.85(0.27)	4.5(min.)
Soluble solids (standardized)	7.5	7.5	7.5	7.5	7.0(approx.)
Soluble solids/Acid Ratio	3.64	3.38	2.69	2.63	1.55(max)
%Quinic (juice)	1.07(0.12)	1.06(0.14)	1.19(0.26)	1.16(0.23)	-
%Malic (juice)	0.78(0.08)	0.90(0.07)	0.89(0.09)	0.77(0.08)	0.15-0.41
%Citric (juice)	1.08(0.16)	1.10(0.15)	1.62(0.25)	1.79(0.27)	4.0-6.5
Quinic/Citric (juice)	1.00(0.12)	0.99(0.20)	0.75(0.20)	0.68(0.23)	-
Dextrose/Fructose	-	3.77	4.81	5.11	-

* Standard deviation given in parentheses

As the data indicate, light color berries, having an anthocyanin content of around 7.4, exhibited a citric acid level of around 1.62%, much more than red cranberries (1.10%). However, the light color cranberries had a quinic acid content of 1.19%, which is more comparable to that of red cranberries (1.06%). The enhancement of the citric acid is increased with cranberries that have an even lower anthocyanin content. For cranberries with an anthocyanin content of 2.01, the citric acid level was 1.79%. The quinic acid level was 1.16%.

Example 2

Juice products were formulated using red cranberries and light color cranberries. The characteristics of the expressed juice from the berries are provided in Table 2.

Table 2 - juice characteristics

Cranberry	%Titratable Acidity (juice)	% Quinic (juice)	% Malic (juice)	% Citric (juice)	Color* (juice)
Light Color	3.19	0.89	0.65	1.65	0.317
Red (conventional harvest)	1.95	Not Measured			1.294

* Optical absorbance at 515nm of juice diluted to 0.75% soluble solids with pH 2.8 buffer.

The juice products were formulated to identical titratable acid and solids levels. These levels were around 0.49% titratable acidity (expressed as % citric acid), and 12.2% solids (soluble solids). Formula A was formulated with the light color cranberry juice which was pressed from light color cranberries, and Formulas B, C, and D were formulated with conventionally harvested and pressed red cranberry juice. The juice content was determined based on a standardized solids content of 7.5% soluble solids. The beverage formulas are given in Table 3.

Table 3 - Beverage Formulas

	Formula (%w/w)			
Ingredient	Formula A	Formula B	Formula C	Formula D
Light Color Cranberry Juice	16.0	-	-	-
Red Cranberry Juice	-	16.0	16.0	25.3
Citric Acid	-	0.15	-	-
Lemon Juice	-	-	3.3	-
Sugar	12.0	12.0	12.0	11.6
Water	to 100	to 100	to 100	to 100

Formula A used 16% light color cranberry juice as the sole source of acid to achieve an titratable acidity content of about 0.49%. Formula B and C used 16% red cranberry juice and added citric acid and lemon juice, respectively, to meet the titratable acidity target and formula D used 9.3% additional red cranberry juice to meet the titratable acidity target. The characteristics of the beverages are described in Table 4.

Table 4 - Characteristics of Beverages

Characteristic	Formula A	Formula B	Formula C	Formula D
Titrateable Acidity %	0.488	.0486	0.486	0.478
Soluble Solids %	12.2	12.2	12.2	12.2
Color (visual)	light pink	red	cloudy red	dark red
Flavor Description	Citrus Tartness Very Mild Cranberry	Moderate Cranberry	Lemon Moderate Cranberry	Intense Cranberry

As the results indicate, formula A using the light color cranberry juice, meets the titrateable acid target without resorting to citrus additives or higher juice content. In addition, for formula A the sensory characteristics were indicated as clean, citrus tartness with a very mild cranberry flavor, and a very pale pink color.

Example 3

Twenty-five one meter square test sites were established on a bog of the Early Black variety in Rochester, Massachusetts. Treatments with Break-thru® (a polyether-polymethylsiloxane copolymer exempt from food tolerance requirement, under 40 CFR 180.1001(c)) (Goldschmidt Chemical Corporation, 914 E. Randolph Road, Hopewell, VA 23860) (0.1% v/v in tap water) and control (water only) were made in the equivalent of 144 gallons of water per acre with a stainless steel backpack CO₂ pressurized backpack sprayer to plots in a completely randomized design, with five replicates per treatment. All plots were surrounded by a 20 centimeter buffer strip. Three treatments received sprays on July 31, and two of these treatments received an additional, identical treatment on either 11 or 15 August.

The single application of surfactant significantly reduced Early Black color, as measured by total anthocyanin (TAcy) content when berries were harvested (table). Two surfactant treatments further inhibits color. The size of berries was reduced by two surfactant treatments, but not by a single treatment.

A random example of harvested berries from each plot was subjected to electronic color-sorting into five categories based on color: dark red, dark pink, medium pink, light pink and white. Consistent with the overall anthocyanin results, red berries were less common, and white berries were more common, with surfactant treatment.

Table 5

Number of surfactant applications	Total Anthocyanin*	Berry categories by color (percent)				
		Dark Red	Dark Pink	Medium Pink	Light Pink	White
Zero	41.9	40.2	57.0	0.1	1.1	1.6
One	31.2	19.6	65.8	1.9	4.7	7.9
Two	25.0	18.4	51.4	2.7	5.7	21.7

* T values in mg/100ml differ among all three treatments, General Linear Models Procedure, Ryan-Einot-Gabriel-Welsch Multiple Range Test, overall $p < 0.0001$. Unequal sample numbers: 15 for zero-, 5 for one-, and 10 for two-surfactant application. See SAS Institute Inc., SAS/STAT (v) User's Guide, Version 6, Fourth Edition, Vol. 2, Cary NC: SAS Institute, Inc. 1989, the entire contents of which is incorporated herein by reference.

EXAMPLE 4

The following involves the use of Yellow Bell cranberries, a low color variety found in Vinalhaven, Maine. The Yellow Bell is a North American cranberry of the species *Vaccinium macrocarpon* Ait. It produces vines and uprights similar to typical cranberry varieties. The leaves are small and ellipsoid and the 3-year stems are covered with dehiscent bark. The fruit is bell-shaped and small, at approximately 0.5-1 g/berry. The fruit is yellow-colored upon maturity often with a pinkish blush developing near the pedicel over time after maturity. The chemical profile is provided in Table 6.

TABLE 6

Character	Yellow Bell ¹	Typical red ²	Sorted/early harvest white ³
Fruit			
TAcy of fruit (mg/100g fruit)	3	38	8
Brix of fruit	8.0°	7.5°	7.0°
Juice			
Brix (standardized)	7.5°	7.5°	7.5°
Acidity (as citric w/v)	2.4%	2.1%	2.8%
Quinic acid	1.28%	1.06%	1.16%
Malic acid	0.47%	0.78%	0.77%
Citric acid	1.19%	1.06%	1.79%
Quinic/citric ratio	1.08	1.00	0.68

Quinic/malic ratio	2.75	1.36	1.53
Sucrose	0.17%	0.05%	<0.05%
Dextrose	2.81%	3.24%	2.37%
Fructose	0.66%	0.90%	0.48%
Dextrose/fructose ratio	4.42	3.60	5.11
Absorbance @ 515nm	0.05 ^a	1.29 ^b	0.32 ^b
Anthocyanin (mg/100ml juice)	0.63 ^a	16.17 ^c	1.92 ^d

¹ Average of fruit from two seasons, and one location.

² Average of data base across years, cultivars, and locations.

³ Average of 32 samples from two years early harvest and sorting of fruit of various cultivars and locations.

^a Data from one season.

^b Data taken from Table 2 above.

^c Average of 21 samples from two seasons of fruit of various cultivars and locations. Standardized to 7.5° brix from a reading done on 2° juice.

^d Average of 32 samples from two seasons early harvest and sorting of fruit of various cultivars and locations. Standardized to 7.5° brix from a reading done on 2° juice.

The fruit is typically characterized as being yellow in color upon maturity. Total anthocyanin (TAcy) content of the fruit is about 3mg/100g compared to a TAcy value of 38mg/100g for typical red-fruited varieties. Total anthocyanin of the juice is typically less than about 1mg/100ml. A value of 0.63mg/100ml is indicated in the table. The Brix level of the mature yellow fruit is around 8° compared to mature red fruit at 7.5°. The acid profile is characteristic in being high in quinic acid (1.28%) and low in malic acid (0.47%). Thus, it has a high quinic to malic ratio (2.75:1) when compared to both red and white fruit from typically cultivated varieties. The citric acid content is also high (1.19%) but the quinic to citric ratio is comparable to red berries (approx. 1:1). The sugar profile is also characteristic with sucrose being higher (0.17%) and dextrose and fructose being lower than red fruit (2.81% and 0.66% respectively). The dextrose to fructose ratio is higher than red fruit (4.42:1).

The Yellow Bell can be processed into various types of food products which may be substantially pure Yellow Bell products or products that are a blend of Yellow Bell and other cranberries or ingredients. Examples of food products include juice, blended juice, blended juice products, sauces, jams, jellies, dried cranberries, and products based on the cranberry husk. For example, the low color from the Yellow Bell permits juice products where full red color is not desirable, including blended juices and blended juice products, including blends

with low color cranberries described above and/or red cranberries. The Yellow Bell
cranberries may be particularly advantageous for dried cranberry products where low color is
desirable. The extracted husks of the fruit can also be used to make infused products as
described in the Mantius '861 patent, supra. The yellow cranberries are also useful in sauces,
5 e.g., mixed with low color and/or red cranberries to make a sauce of desired color. In
addition, the yellow cranberries can be mixed with low color and/or red cranberries to form
fresh fruit mixtures that are pleasing to the eye. Harvesting of Yellow Bell may involve
assessing maturity on chemical analysis and not color development as is done for red
cranberries. Separation of Yellow Bell cranberries, where co-cultivated with other berries,
10 may be accomplished based on color and/or the berry shape. The Yellow Bell cranberries
may also be monitored and selected at early stages of maturity to obtain desirable
characteristics, e.g. acid profiles. Yellow Bell cranberries include the Yellow Bell type
characterized above as well as progeny of Yellow Bell, e.g. crossbred or hybridized varieties
such as high yielding varieties, that produce low color fruit or other characteristics such as
chemical characteristics, of Yellow Bell. Seeds for Yellow Bell are available from the
15 National Clonal Germplasm Repository in Corvallis, OR (accession no. PI555028).

Still further embodiments are within the following claims:

What is claimed is:

1. A method of utilizing cranberries, comprising:
cultivating cranberries to a phase of development in which about 40% or more of
the cranberries have a juice citric acid level of about 1.4% or greater,
harvesting said cranberries, and
processing said cranberries.

2. The method of claim 1 wherein said cranberries have a juice citric acid
level of about 1.7% or more.

3. The method of claim 1 wherein the juice citric acid level is about 1.4-
1.9%.

4. The method of claim 2 wherein the juice citric acid level is about 1.6-
1.8%.

5. The method of claim 1 wherein 80% or more of said berries have said
juice citric acid level.

6. The method of claim 1 wherein processing comprises:
inspecting said cranberries to separate said cranberries at said phase of
development from cranberries not at said phase of development.

7. The method of claim 6 comprising:
inspecting said cranberries based on color.

8. The method of claim 6 comprising:
selecting cranberries having a juice anthocyanin level of about 10mg/100ml or
less.

9. The method of claim 8 comprising cranberries having a juice anthocyanin
level of about 1-10mg/100ml.

10. The method of claim 1 wherein said cranberries have a juice quinic acid to
citric acid ratio of about 0.85 or less.

11. The method of claim 10 wherein said juice quinic to citric acid ratio is about 0.5-0.75.

12. The method of claim 1 comprising processing said cranberries to produce a blended juice or juice product.

13. The method of claim 12 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

14. The method of claim 13 wherein said blended juice or juice product has about 2-35% of juice from cranberries.

15. The method of claim 14 wherein said blended juice or juice product has an absorbance of 515nm light of about 0.5 or less.

16. A method of utilizing cranberries, comprising:
cultivating cranberries to a phase of development in which about 40% or more of the cranberries have a juice anthocyanin level of about 10mg/100ml or less,
harvesting said cranberries, and
processing said cranberries.

17. The method of claim 16 wherein said cranberries have a juice anthocyanin level of about 1-10mg/100ml.

18. The method of claim 17 wherein said cranberries have a juice anthocyanin level of around 6-8mg/100ml.

19. The method of claim 16 wherein the citric acid level is about 1.4-1.9%.

20. The method of claim 16 wherein said cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less.

21. The method of claim 16 comprising:
processing said cranberries to produce a blended juice or juice product.

22. The method of claim 21 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

23. The method of claim 22 wherein said blended juice or juice product has about 2-35% of juice from cranberries of said stage of ripeness.

24. A method of processing cranberries, comprising inspecting cranberries to select cranberries having a juice citric acid level of about 1.4% or more, and processing said cranberries.

25. The method of claim 24 wherein said cranberries have a juice citric acid level of about 1.7% or more.

26. The method of claim 25 wherein the juice citric acid level is about 1.4-1.9%.

27. The method of claim 26 wherein the juice citric acid level is about 1.6-1.8%.

28. The method of claim 24 comprising: inspecting said cranberries based on color.

29. The method of claim 28 comprising: selecting cranberries having a juice anthocyanin level of about 10mg/100 g or less.

30. The method of claim 29 comprising: selecting cranberries having a juice anthocyanin level of about 1-10mg/100ml.

31. The method of claim 24 wherein said cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less.

32. The method of claim 31 wherein said juice quinic to citric acid ratio is about 0.5-0.75.

33. The method of claim 24 comprising processing said cranberries to produce a blended juice or juice product.

34. The method of claim 33 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

35. The method of claim 34 wherein said blended juice or juice product has about 2-35% of juice from said cranberries.

36. The method of claim 35 wherein said juice has an absorbance of 515nm light of about 0.5 or less.

37. A method of processing cranberries, comprising:
inspecting cranberries to select cranberries having a juice anthocyanin level of about 10mg/100ml or less, and
processing said cranberries.

38. The method of claim 37 wherein said cranberries have a juice anthocyanin level of about 1-9mg/100ml.

39. The method of claim 38 wherein said cranberries have a juice anthocyanin level of around 6-8mg/100ml.

40. The method of claim 37 wherein the juice citric acid level is about 1.4-1.9%.

41. The method of claim 37 wherein said cranberries have a juice quinic acid to citric acid ratio of about 0.85 or less.

42. The method of claim 37 comprising:
processing said cranberries to produce a blended juice or juice product.

43. The method of claim 42 wherein said blended juice or juice product has a citric acid content contributed solely by said cranberries.

44. The method of claim 43 wherein said blended juice or juice product has about 2-35% of juice from said cranberries.

45. The method of claim 44 wherein said juice has an absorbance of 515nm light of about 0.5 or less.

46. A cranberry juice, comprising:
a citric acid level of about 1.4% or more, a quinic acid to citric acid ratio of less than about 0.85, and an anthocyanin level of about 10mg/100ml or less.

47. The juice of claim 46 comprising:
a citric acid level of about 1.7% or more, a quinic acid to citric acid ratio of about 0.5-0.75, and an anthocyanin level of about 1-10mg/100ml.

48. The juice of claim 46 comprising:
a citric acid level of about 1.6-1.8%, a quinic acid to citric acid ratio of about 0.65-0.7, and an anthocyanin level of about 2-8mg/100ml.

49. The juice of claim 46 comprising:
a citric acid level of about 1.4-2%, a quinic acid to citric acid ratio of 0.65-0.85 and an anthocyanin level of about 1.5-8mg/100ml.

50. A blended juice or juice product, comprising:
cranberry juice as described in claim 46.

51. The method of claim 50 wherein said blended juice or juice product has about 2-35% of juice from cranberries of said stage of ripeness.

52. The method of claim 51 wherein said blended juice or juice product has an absorbance of 515nm light of about 0.5 or less.

53. The method of utilizing cranberries, comprising:
cultivating cranberries in a bog,
administering a color retarding agent,
harvesting the cranberries,
5 sorting said cranberries by color,
collecting cranberries having a juice anthocyanin level of about 10mg/100ml or
less, and
processing the collected cranberries.

10 54. The method of claim 53 comprising administering said agent in a single
application during said cultivating.

55. The method of claim 54 wherein said agent is a surfactant.

15 56. The method of any one of claims 53-55 comprising:
processing said collected cranberries to produce a juice.

20 57. The method of claim 56 comprising producting a blended juice or juice
product.

25 58. The method of any one of claims 12, 21, 33, 42 or the juice of claim 50
wherein said blended juice or juice product is free of citric fruit juice or added citric acid.

30 59. The method of any one of claims 12, 21, 33, 42 or the juice of claim 50
comprising a blended juice.

60. The method of any one of claims 12, 21, 33, 42 or the juice of claim 50
comprising a blended juice product.

30 61. The method of any one of claims 1, 16, 24, 37 or 53 comprising
processing the cranberries to produce a food product including the husk.

62. The method of claim 61 wherein the food product is an infused husk.

63. A blended juice or juice product wherein the blend includes cranberry juice as described in claim 46, and is free of citric fruit juice or added citric acid.

64. The blended juice or juice product of claim 63 wherein said blended juice has about 2-35% of juice from cranberries of said stage of ripeness.

5 65. The blended juice or juice product of claim 63 or 64 wherein said blended juice has an absorbance of 515nm light of about 0.5 or less.

66. A blended juice or blended juice product including juice from Yellow Bell cranberries.

10 67. The blended juice or blended juice product of claim 66 wherein said blended juice or blended juice product has about 2-35% of juice from Yellow Bell cranberries.

68. The blended juice or blended juice product of claim 66 comprising:
cranberries having a juice anthocyanin level of about 10mg/100ml or less.

69. A cranberry food product comprising infused husks of Yellow Bell cranberries.

15 70. A cranberry food product comprising a predetermined blend of cranberries including cranberries having an anthocyanin content of about 10mg/100ml or less.

71. The food product of claim 70 comprising Yellow Bell cranberries.

72. The food product of claim 70 or 71 wherein the food product is a blended juice.

73. The food product of claim 70 or 71 wherein the food product is a blended juice product.

20 74. The food product of claim 70 or 71 wherein the food product is an infused cranberry husk.

75. The food product of claim 70 or 71 wherein the product is a fresh fruit mixture.

76. The food product of claim 70 or 71 wherein the food product is a dried cranberry.

77. A cranberry food product consisting essentially of Yellow Bell cranberries.

78. A cranberry food product including Yellow Bell cranberries.

79. A method of processing cranberries, comprising collecting Yellow Bell cranberries, and processing said cranberries to produce a food product.

5 80. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a blended juice.

81. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a blended juice product.

82. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a dried cranberry.

83. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is an infused cranberry husk.

84. The food product of claim 77 or 78 or the method of claim 79 wherein the food product is a sauce, jam, or jelly.

CRANBERRY PROCESSES AND PRODUCTS

Abstract of the Disclosure

In embodiments, cranberries are utilized at certain phases of development, prior to full red color development, which are typically characterized by an acid profile conducive to producing flavorful, high-value products, such as juices. At select phases of development, the berries have a quinic acid content which is similar to fully red berries but a citric acid content which is much higher than fully red berries. As a result, the juice from these berries can be used with less need to add citric acid or citric acid juice, like lemon juice, to modify flavor. The berries at the select phase of development typically have a light color, from pink to white, which can be quantified based on the anthocyanin level in the fruit or the resulting juice.

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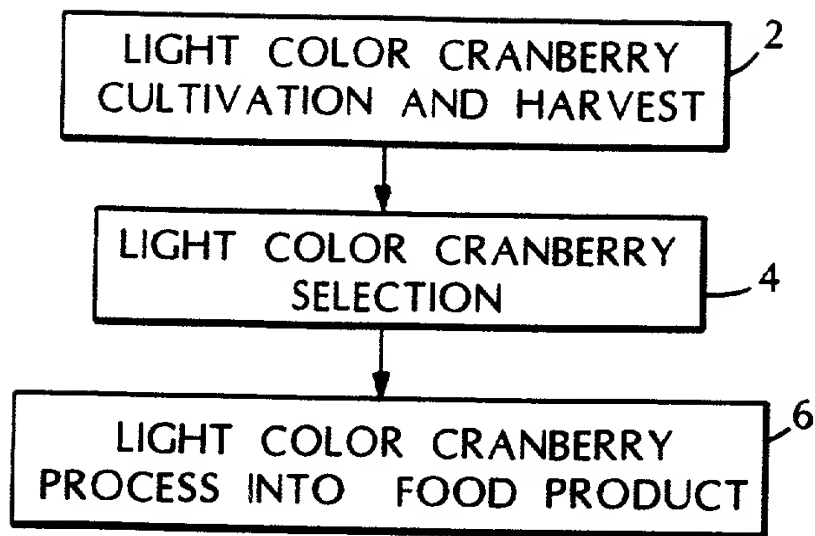


FIG. 1

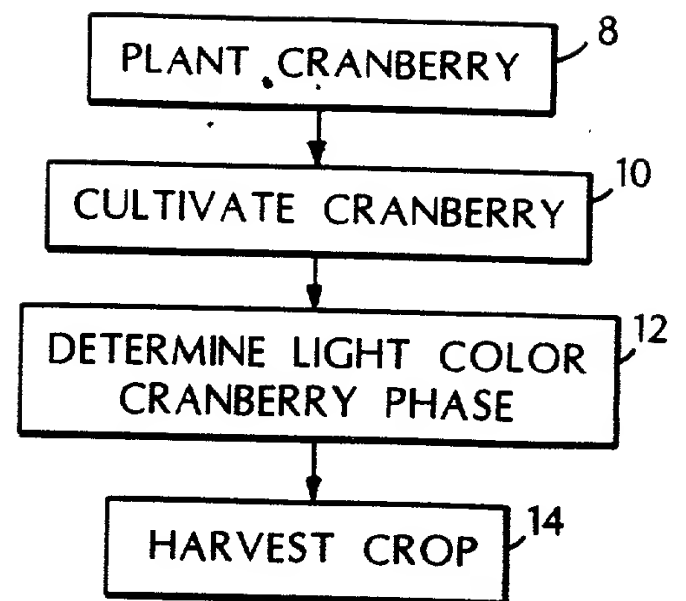


FIG. 2

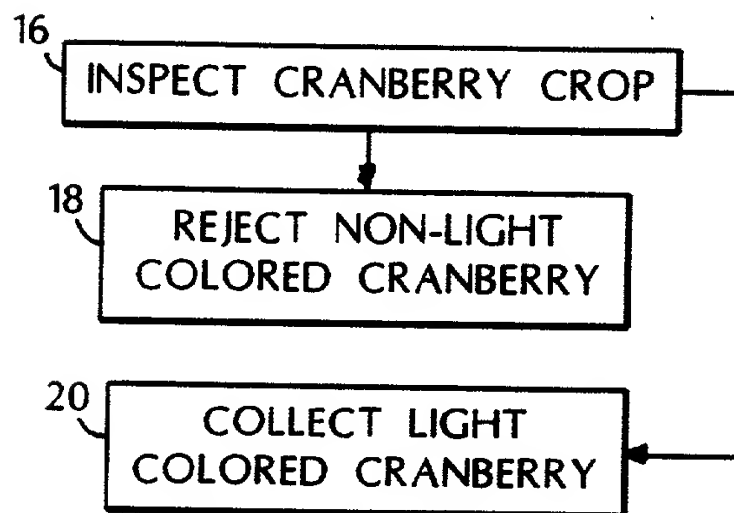


FIG. 3

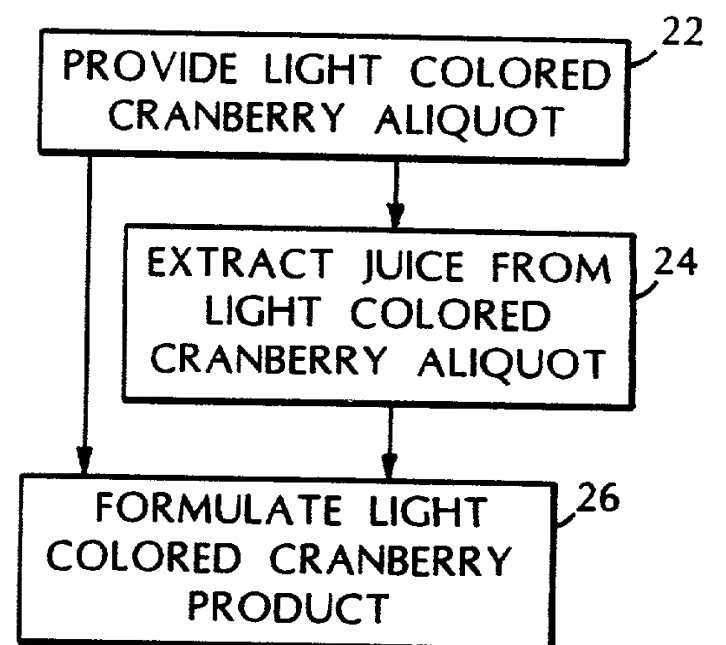


FIG. 4

COMBINED DECLARATION AND POWER OF ATTORNEY

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name,

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled CRANBERRY PROCESSES AND PRODUCTS, the specification of which:

- ☒ is attached hereto.
- ☐ was filed on _____ as Application Serial No. _____ and was amended on _____.
- ☐ was described and claimed in PCT International Application No. _____ filed on _____ and as amended under PCT Article 19 on _____.

I hereby state that I have reviewed and understand the contents of the above-identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose all information I know to be material to patentability in accordance with Title 37, Code of Federal Regulations, §1.56.

I hereby claim the benefit under Title 35, United States Code, §119(e)(1) of any United States provisional application(s) listed below:

U.S. Serial No.	Filing Date	Status
-----------------	-------------	--------

I hereby claim the benefit under Title 35, United States Code, §120 of any United States application(s) listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States application in the manner provided by the first paragraph of Title 35, United States Code, §112, I acknowledge the duty to disclose all information I know to be material to patentability as defined in Title 37, Code of Federal Regulations, §1.56(a) which became available between the filing date of the prior application and the national or PCT international filing date of this application:

U.S. Serial No.	Filing Date	Status
09/188,436	11/09/98	Pending
PCT/US99/	11/09/99	Pending

I hereby claim foreign priority benefits under Title 35, United States Code, §119 of any foreign application(s) for patent or inventor's certificate or of any PCT international application(s) designating at least one country other than the United States of America listed below and have also identified below any foreign application for patent or inventor's certificate or any PCT international application(s) designating at least one country other than the United States of America filed by me on the same subject matter having a filing date before that of the application(s) of which priority is claimed:

Country	Application No.	Filing Date	Priority Claimed
			<input type="checkbox"/> Yes <input type="checkbox"/> No

I hereby appoint the following attorneys and/or agents to prosecute this application and to transact all business in the Patent and Trademark Office connected therewith:

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I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patents issued thereon.

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